

(12)

(19) **GD**

(11)

2 154 860 A

(43) Application published 18 Sep 1985

(22) Date of filing 27 Feb 1985

(30) Priority data

(31) 6/47935

(32) 1 Mar 1984

(33) BE

(51) INT CL⁴

A47J 37/01

(52) Domestic classification

A4D N3

A4A 1B4A 1B7B1 1C2 2A 6L

(56) Documents cited

GB A 2073582

GB 0912347

GB 0372588

GB 1589346

GB 0689943

US 4092909

(58) Field of search

A4A

A4D

(71) Applicants

Jean-Pierre De Bruyne,

12 rue Baille, B-5044 Dehury/Egezee, Belgium.

Francis Cohen,

Schotensteenweg 160, B-2100 Dourne/Anvers.

Bruxelles, Belgium

(72) Inventors

Jean-Pierre De Bruyne

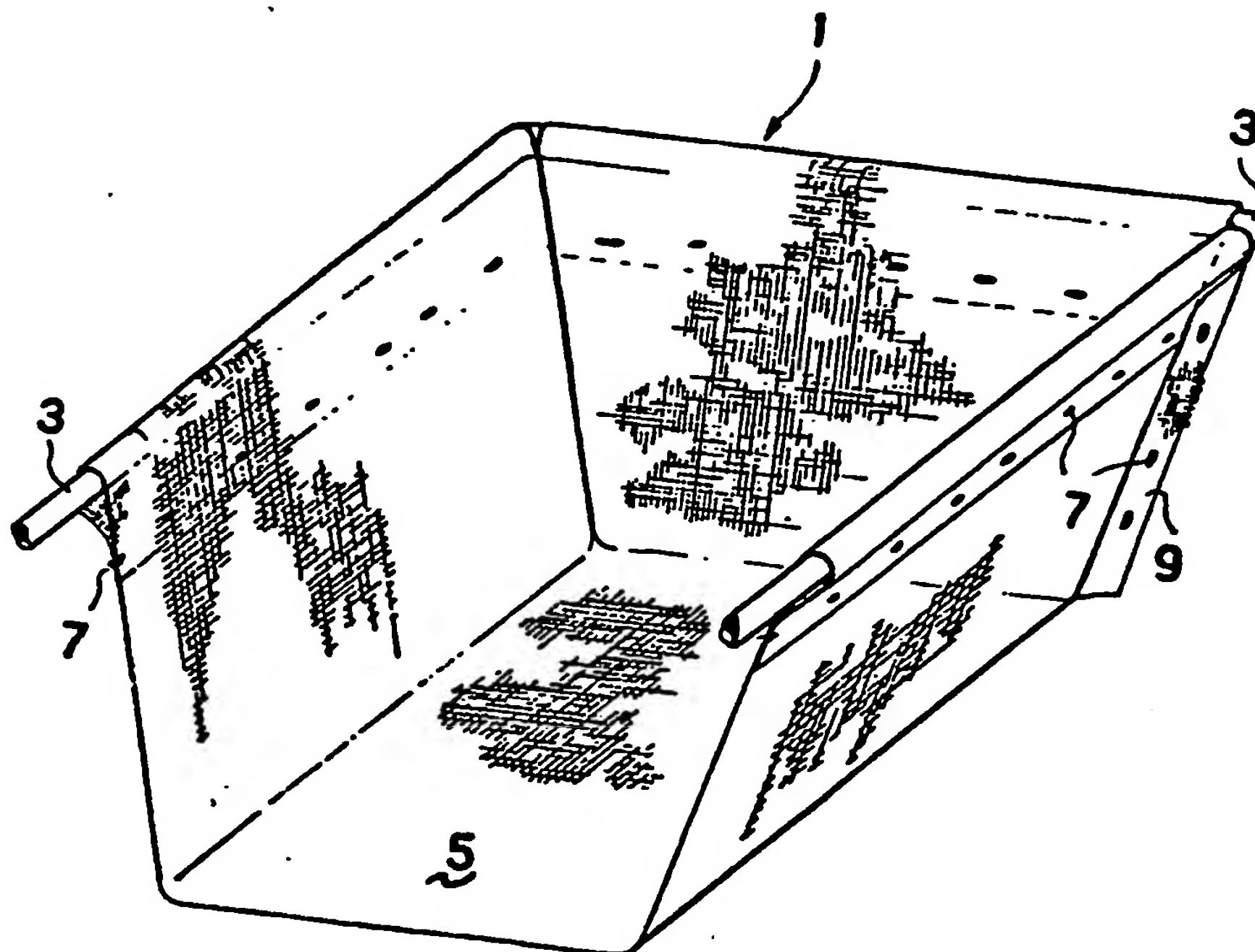
Francis Cohen

(74) Agent and/or Address for Service

Audrey E Knowles,

624 Pershore Road, Selly Park, Birmingham B29 7HG

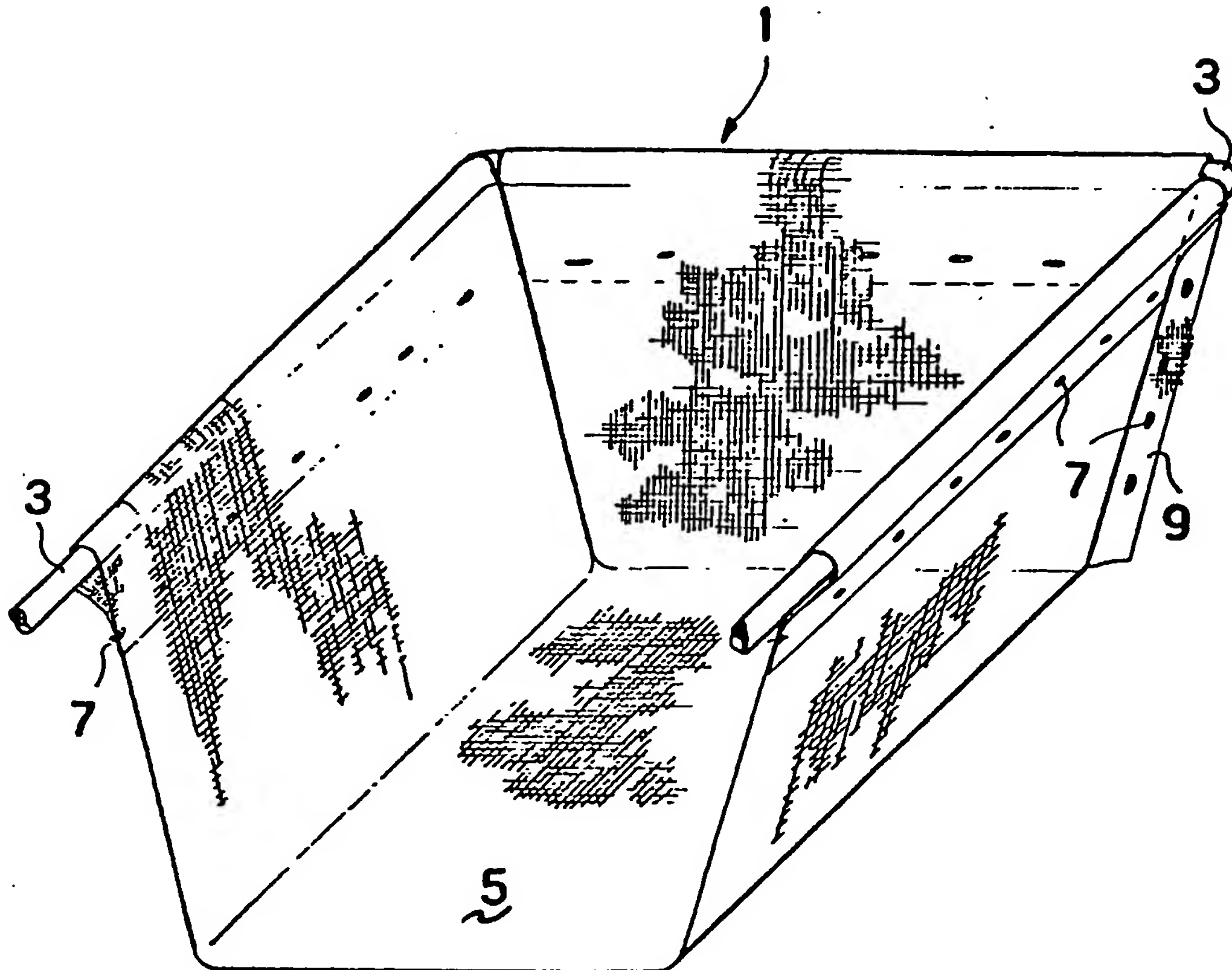
(57) A mould 1 for baking, in particular for baking bread, has a rigid frame 3 to which a perforate deformable support 5 of stainless steel fabric is fastened to provide a cavity for the baking mixture, e.g. dough. The support 5 is coated with a layer of heat resistant, non-stick material such as silicone of a food contact grade to facilitate removal of the baked article. The stainless steel fabric assumes the shape of the article to be baked and is sufficiently rigid as not to be deformed under the effects of the baking mixture whilst permitting deformation to assist removal of the baked article.



GB 2154860 A

2154860

1 / 1



SPECIFICATION

Improvements in moulds for baking

The present invention relates to improvements
5 in moulds for baking and, in particular,
though not exclusively, moulds for baking
mixtures such as bread dough.

For loaves or doughs containing yeast and
baked in a mould, such as, for example,
10 loaves called sandwich loaves, brick loaves,
tin loaves or the like, moulds made of folded
sheet metal have always been used up to now
with the joins between the two sheet-metal
ends being made by means of welding,
15 clamping or any other suitable assembly
method. However, these moulds have many
disadvantages.

On the one hand, it is practically impossible
to bake bread in such a mould without greas-
20 ing the mould beforehand. A person skilled in
the art is well aware that such greasing is
absolutely essential to allow the loaf to be
removed from the mould. On the other hand,
because of the use of greases and the diffi-
25 culty of removing the loaf from the mould
after baking without leaving any residues, it is
also necessary to clean the moulds regularly
and often.

It is an object of the present invention to
30 provide a mould for baking which overcomes
or at last mitigates the above-mentioned prob-
lems of the known moulds.

According to the present invention, there is
provided a mould for baking comprising a
35 rigid frame and a perforate deformable sup-
port fastened to the frame to provide a cavity
for a baking mixture, the support being coated
with a material which is acceptable for food
contacting use, is resistant to the baking tem-
40 perature and prevents the adhesion of the
baking mixture to the support.

By the present invention, the baking mix-
ture is contained in a perforate deformable
support coated with a heat resistant, non-stick
45 material of food contact grade which makes it
possible to omit the previous step of greasing
these mould. The support assumes the shape
of the article to be baked, for example a loaf,
and is sufficiently rigid as not to be deformed
50 under the effect of the baking mixture whilst
permitting deformation of the support to assist
removal of the baked article.

Preferably the support consists of metal
fabric, for example made of stainless steel.
55 However, the support may also consist of a
synthetic fabric, a perforated synthetic or
metal foil or a netting of suitable mesh size.

Advantageously, the support is coated with
a layer of silicone of food-contact grade. Nev-
60 ertheless, any other organic or inorganic pro-
duct satisfying the requisite conditions may be
used.

Preferably, where provided, a join between
adjoining walls of the support takes the form
65 of an external seam. In this way the seam is

not visible on the inside of the support. Such
external seam may be made by means of
welding, folding or crimping.

Moulds according to the present invention
70 have been found to be particularly useful for
baking loaves. The use of a perforate deforma-
ble support allows substantially improved heat
transmission in comparison with the known
moulds made from sheet metal. As a result, a
75 saving in energy during the steps of proving,
fermentation and baking may be obtained.
Additionally, the loaf or mould may be cooled
without risking condensation of the crust.

The provision of a coating of heat resistant,
80 non-stick material of a food contact grade on
the support simplifies the steps preparatory to
baking by eliminating the mould greasing
operation and reducing the mould cleaning
operation to a minimum because the loaf does
85 not stick and consequently there are no resi-
dues of burnt dough which would otherwise
further increase adhesion to the support. As a
result, a considerable saving in time may be
obtained which together with the potential
90 energy saving above-mentioned can, of
course, have a bearing on the cost price of
the loaf produced. The absence of grease
does not affect the test of the crust of the
loaf.

A further advantage of the coating of heat
95 resistant, non-stick material of food contact
grade is that it permits a higher level of
hygiene to be maintained. In fact, because
greasing is usually carried out by spraying,
100 the elimination of the greasing operation av-
oids splashes of grease in the surrounding
area.

Another advantage of the mould according
to the invention is that the loaf may be given
105 a wrinkled surface effect by crases in the
support when can contribute to the appear-
ance of the loaf as being one made in a small
bakery.

The invention will now be described in
110 more detail, by way of example only, with
reference to the accompanying drawing in
which the single Figure is a perspective view,
partly cut-away for clarity, of a mould accord-
ing to the present invention.

The mould 1 shown in the drawing consists
of a rigid rectangular frame 3 made of stain-
less steel tube or rod and a perforate deforma-
ble support 5 made of stainless steel metal
fabric. The support 5 is fastened to the frame
120 3 by turning the metal fabric around the
frame and attaching the fabric to itself in the
part constituting the wall of the mould by
welding as indicated by reference numeral 7.
Alternatively, the frame may be constructed to
125 permit the metal fabric to be fastened to the
frame by crimping.

The side and end walls of the support 5 are
joined at each corner of the mould by a join
provided by an external seam 9 visible to-
130 wards the outside of the mould. The join is

made by means of welding or crimping. Any folds or angles are advantageously obtained by means of pressing or press forming in known manner.

- 5 The metal fabric of the support is coated with a layer of silicone (not shown) which is of a food contact grade, heat resistant and non-stick under the baking conditions.

- 10 The metal fabric of the support assumes the shape of the loaf, in this instance a rectangular cavity is formed for producing a brick loaf, and is sufficiently rigid in use to prevent deformation of the mould under the effect of the dough during the proving, fermentation and baking operations but can be deformed to assist removal of the baked loaf.

- 15 Several rigid frames may be joined together to form a multiple mould structure arranged so as to obtain the necessary dimensions for use with conventional transport devices, such as carriages, guide rails and the like, upstream of the oven, inside the oven and downstream of the oven.

- 20 It will be understood that the invention is not limited to the embodiment above-described, for example the support can be shaped by stamping, folding or any other shaping technique without there necessarily being a seam between adjoining walls.

30

CLAIMS

1. A mould for baking comprising a rigid frame and a perforate deformable support fastened to the frame to provide a cavity for a baking mixture, the support being being coated with a material which is acceptable for food contacting use, is resistant to the baking temperature and prevents the adhesion of the baking mixture to the support.

- 35 2. A mould according to claim 1 wherein the support consists of a metal or synthetic fabric, a perforated metal or synthetic foil or netting and is sufficiently rigid as not to be deformed under the effect of the baking mixture.

- 40 3. A mould according to claim 2 wherein the support consists of a stainless steel fabric.

- 45 4. A mould according to any one of the preceding claim wherein the support is coated with silicone of a food-contact grade.

- 50 5. A mould according to any one of the preceding claims wherein the support is shaped by stamping or folding.

- 55 6. A mould according to any one of the preceding claims wherein adjoining side and end walls of the support are joined by an external seam.

- 60 7. A mould according to any one of the preceding claims wherein the support is fastened to the frame by folding around the frame and attaching to itself.

8. A mould according to any one of claim 1 to 6 wherein the support is fastened to the frame by crimping.

- 65 9. A mould according to any one of the

preceding claims wherein the support is formed with at least one crease.

10. A mould according to any one of the preceding claims comprising a plurality of frames joined together to form a multiple mould structure.

11. A mould for baking substantially as hereinbefore described with reference to the accompanying drawing.

Printed in the United Kingdom for
Her Majesty's Stationery Office, Dd 8818935, 1985, 4235.
Published at The Patent Office, 25 Southampton Buildings,
London, WC2A 1AY, from which copies may be obtained.